## **IN THE CLAIMS:**

The following is a complete listing of the claims. Please amend the claims as indicated:

## **Listing of the Claims:**

Claims 1-19. (Canceled).

- 20. (New) A composition comprising polymerized catechins and non-polymerized catechins extracted from tea, wherein content of the polymerized catechins is higher than that of the non-polymerized catechins.
  - 21. (New) The composition of claim 20, wherein the tea is oolong tea.
- 22. (New) The composition of claim 20, wherein the amount of polymerized catechins is at least four times that of non-polymerized catechins.
- 23. (New) A composition in a form of an aqueous liquid fraction, or a concentrated or dried form thereof, wherein the aqueous liquid fraction is obtainable by contacting an aqueous extract of oolong tea with an adsorbent, whereby content of the polymerized catechins is higher than that of the non-polymerized catechins.
- 24. (New) The composition of claim 23, wherein the aqueous liquid fraction is obtainable by contacting a aqueous extract of oolong tea with an adsorbent at a temperature of at

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least 50°C, whereby content of the polymerized catechins is higher than that of the non-

polymerized catechins.

25. (New) The composition of claim 23, wherein the amount of polymerized

catechins is at least four times that of non-polymerized catechins.

26. (New) The composition of claim 20, wherein the composition is a lipase activity

inhibitor.

27. (New) The lipase activity inhibitor of claim 26 which is used to suppress the

absorption of dietary lipids and subsequent rise of triglyceride in blood.

28. (New) A method for producing a composition in which the ratio of the

polymerized catechins to the non-polymerized catechins is made higher than in the original

aqueous liquid, which comprises steps of contacting an aqueous liquid containing polymerized

catechins and non-polymerized catechins extracted from oolong tea with an adsorbent selected

from the group consisting of activated charcoal and an adsorbent resin as the aqueous liquid is

held at a temperature of at least 50°C, whereby the non-polymerized catechins are selectively

removed.

29. (New) The method of claim 28, which is performed by filling a column with the

adsorbent selected from the group consisting of activated charcoal and an adsorbent resin,

passing an aqueous extract of tea leaves through the column in an amount 3 times greater than

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the capacity of the column, recovering the effluent from the column, and optionally concentrating or drying the effluent.

- 30. (New) The method of claim 29, wherein the effluent is added to a beverage.
- 31. (New) The method of claim 30, wherein the beverage is oolong tea.
- 32. (New) The method of claim 29, wherein the amount of tea leaves passed is an amount of 5-10 times the capacity of the column.
- 33. (New) The method of claim 29, wherein a liquid extracted from oolong tea with slightly alkaline lukewarm water is passed through the column.
- 34. (New) An aqueous, wet or dry composition that has been produced by the method of claim 28, wherein content of the polymerized catechins is higher than that of the non-polymerized catechins.
- 35. (New) The composition of claim 34, wherein the composition is a lipase activity inhibitor.
- 36. (New) The lipase activity inhibitor of claim 35 which is used to suppress the absorption of dietary lipids and subsequent rise of triglyceride in blood.

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- 37. (New) A food or beverage additive containing the composition of claim 20.
- 38. (New) A food or drink containing the composition of claim 20.
- 39. (New) The food or drink of claim 38 which is either a health food or a health drink.
  - 40. (New) The drink of claim 38 which is a tea drink.
  - 41. (New) A drink which is a mixture of a tea extract and the additive of claim 37.
  - 42. (New) The drink of claim 41, wherein the drink is an oolong tea.
- 43. (New) A drink containing the polymerized catechins at a concentration of 268 mg/L or more.
- 44. (New) The drink of claim 43 containing the polymerized catechins at a concentration of 268 mg/L to 3600 mg/L.
- 45. (New) The drink of claim 43, which contains non-polymerized catechins at a concentration of less than one fourth of content of the polymerized catechins.

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(New) A method for inhibiting lipase activity, comprising administering a 46. compound which contains polymerized catechins and non-polymerized catechins extracted from oolong tea, wherein content of the polymerized catechins is higher than that of the nonpolymerized catechins.

47. (New) The method of claim 46, wherein the amount of polymerized catechins relative to non-polymerized catechins is at least four times as much in the compound.